

PUMPKIN PANCAKES

Creme Brulee & Pumpkin combined into a fluffy pancake

Yield: Variable



INGREDIENTS

4 oz	Culinary Solutions Premium Custard Base Liquid, 12 32-Oz Cartons (#03869)
8 oz	Pancake Mix
2 oz	Water
2 oz	Caramelized sugar
1/2 C	Pumpkin puree
1 oz	On Top® Original Whipped Topping, 12 16-Oz Bags (#02559)

DIRECTIONS

- Caramelize large quantity of sugar ahead of time: spread white sugar on a 1/2 size sheet pan, place in oven to melt, once liquefied pull out of oven, cool down to crystalize. Break apart, place in food processor at a slow pulse to break into smaller pieces. Set aside.
- Mix pancake mix, pumpkin and creme brulee mix with water.
- Grill pancakes on flat top grill until perfectly browned on each side.
- Top with Rich's On Top and caramelized sugar.